

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in this Application:

1. (Currently amended) A process for preparing rice gruel in an aseptic package, comprising the steps of:

rinsing raw rice;

immersing the rice in water;

putting the rice in a heat resistant plastic bowl in an aseptic space and sterilizing at 140-143°C for 4.5 seconds, seven times repeatedly;

adding 30-70 wt% of cooking water into the bowl in an aseptic space;

cooking the rice; and

adding the residual amount of the cooking water into the bowl;

leaving aside the bowl for 12 minutes and then cooling the bowl in a 10°C water bath for 15 minutes; and

sealing and wrapping the bowl;

~~wherein, in the above steps, 30-70 wt % of cooking water is first added into the bowl prior to the cooking process, and the residual amount of the cooking water is added before the sealing in an aseptic space, and the bowl is then left aside for 12 minutes for further cooking and then cooled in a 10°C water bath for 15 minutes.~~

2. (Cancelled)

3. (Cancelled)